



## 36" Dual Fuel Ranges

Wolf dual fuel ranges offer a variety of top configurations and standard dual-stacked sealed surface burners. The optional infrared charbroiler and infrared griddle give you the freedom to customize your range. The large electric oven features ten cooking modes and the Wolf exclusive dual convection system that delivers even temperature and airflow throughout. Dual fuel ranges are available in natural and LP gas.



Model DF364G shown. Also shown is Model W362210R Pro wall hood and Sub-Zero Model 650/S refrigerator/freezer.



Model DF366



Model DF364C



Model DF364G

### Features

- Classic stainless steel exterior finish with island trim included
- Red or black control knobs
- Platinum bezels surround all knobs—chrome or brass bezels optional
- Dual-stacked, sealed burners, all with simmer capabilities and automatic reignition at all settings
- Melt feature on 9,200 Btu/hr burner
- Ten cooking modes, temperature probe and self-clean features
- Porcelain-coated cast iron continuous top grates
- Pivoting hidden touch control panel
- Coaxial temperature displaying oven selector knob
- Cobalt blue porcelain oven interior with halogen lighting
- Three adjustable oven racks with full-extension bottom rack
- Hidden bake element and recessed broil element
- Spring/damper door hinge system

### Surface Features

Model	DF366	DF364C	DF364G
Surface Burners – 15,000 Btu/hr with 950 Btu/hr delivered at simmer	5	3	3
Surface Burner – 9,200 Btu/hr with 325 Btu/hr delivered at simmer	1	1	1
Infrared Charbroiler – 16,000 Btu/hr		■	
Infrared Griddle – 15,000 Btu/hr			■

Model numbers are for natural gas dual fuel ranges, add (-LP) to the model number for LP gas.

### Accessories

- Classic stainless steel risers in 5" and 10" heights, or 20" riser with shelf
- Red or black control knobs—must be specified when ordering the range
- Chrome or brass bezels
- One piece porcelain-cast wok grate and single burner grate
- Porcelain-cast two-burner S-grate
- Set of three oven racks
- Broiler pan and temperature probe
- Hardwood cutting board (griddle model only)
- Bake stone accessory
- Dehydration accessory racks
- Front leg extension covers and rear caster covers
- High altitude conversion kit

 This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).



Rotating Control Panel



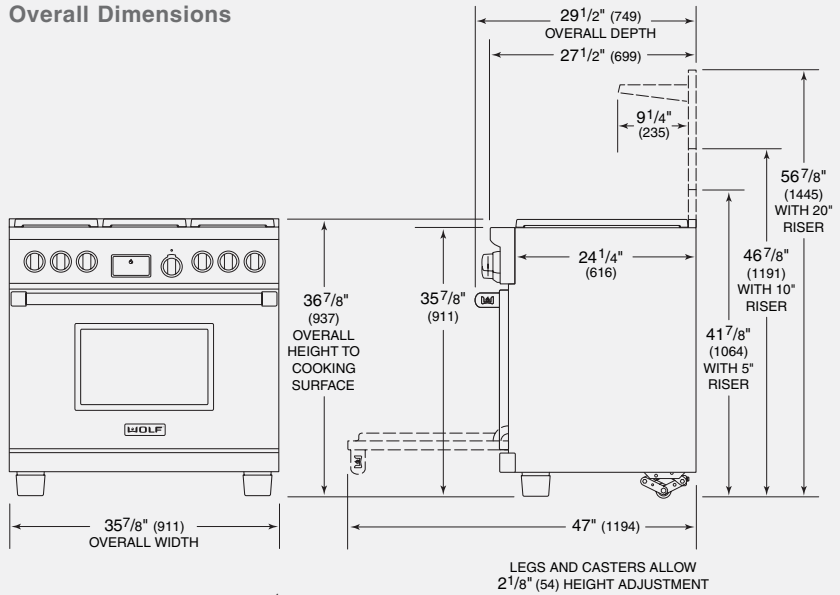
Cobalt Blue Oven Interior

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the [Showroom Locator](#) section of our website, [wolfappliance.com](http://wolfappliance.com).



## 36" Dual Fuel Ranges

### Overall Dimensions

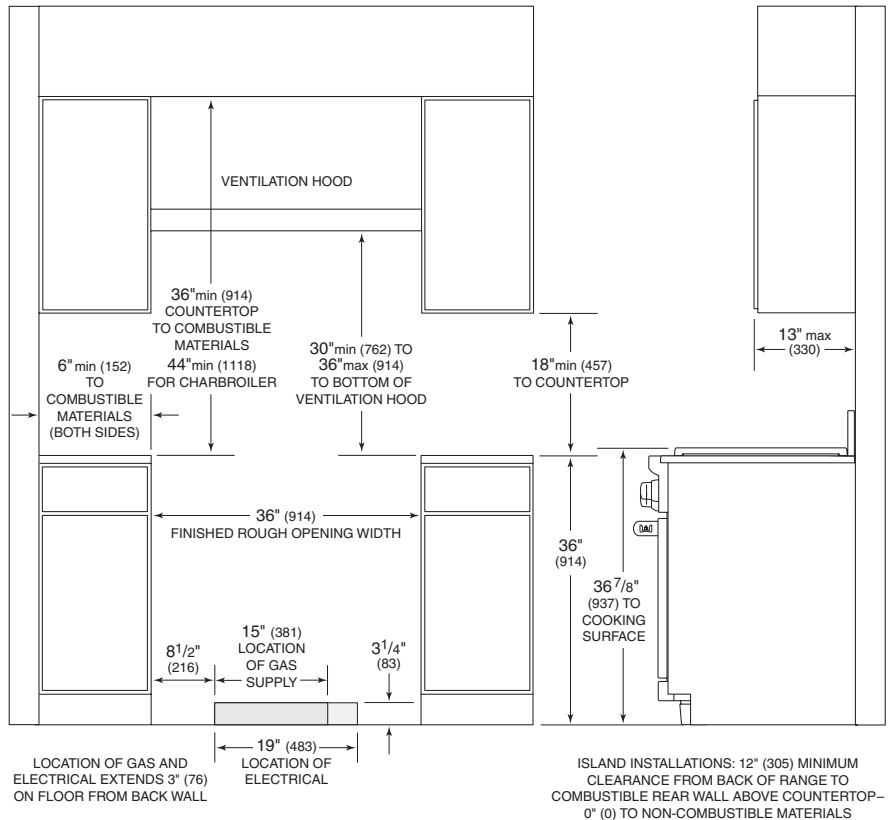


Unit dimensions may vary by  $\pm 1/8"$ .

### Specifications

Exterior Finish	Classic Stainless Steel
Overall Width	35 7/8"
Overall Height (to cooking surface)	36 7/8"
Overall Depth	29 1/2"
Oven Interior Capacity	5.4 cu ft
Oven Interior Dimensions	30" W x 16 1/2" H x 19" D
Opening Width	36"
Opening Height (to countertop)	36"
Opening Depth	24"
Electrical Requirements	240/208 V AC 60 Hz, 30 amp circuit
Electrical Rating	5.2 kW at 240 V AC 4.5 kW at 208 V AC
Total Amps	21.7
Shipping Weight	445–470 lbs

### Installation Specifications



### Installation Notes

- A riser is required for installations against a combustible surface.
- A Wolf Pro wall, chimney, island ventilation hood or hood liner is recommended.
- Natural gas and LP gas installations above 8,000' require the high altitude kit.

Dimensions in parentheses are in millimeters unless otherwise specified.